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The Advocate

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Fall In South Carolina

As the leaves turn to brilliant reds and oranges, and the crisp chill in the air sends us all into our favorite sweaters, it can only mean one thing: the beginning of the most beautiful season of all, fall. From the picturesque mountains in the upstate, to the breezy beaches of the coast, the state of South Carolina celebrates fall majestically.

November is the perfect time of year for fall color hikes to the top of Table Rock, a national park in the northwest corner of the state. Among other nature hikes, the

Catawba Falls State Park offers canoe rides which highlight the migrating wildlife along the river's edge.

Fall is also known for wonderful festivals and fairs among South Carolinians. In the town of Camden, a Fall Market Day and Crafts Fair is hosted once a year to exhibit all local and regional crafts. Perhaps the most unusual festival held during this season is the Salley, South Carolina Chitlin' Strut. Each Saturday after Thanksgiving, thousands are drawn to this tiny city to celebrate the unsavory part of the hog.

Meet, Greet and Eat

NAC Favorites and New Faces in Town

This month's Meet, Greet and Eat focuses on favorite restaurants of NAC guests, and new establishments in town.

Blue Marlin

Exceptional seafood and steaks in a casual fine dining atmosphere.

Garibaldi's

Small, cozy Italian eatery in Five Points which features fresh seafood specialties nightly.

Palmetto's

South Carolina regional cuisine is prepared from scratch daily in this Vista treasure.

(Continued on page 2)

Questions?

Direct any
questions
concerning
dining,
entertainment,
travel and other
activities to our
Concierge.

You may
contact us by
phone:
(803) 544-5000
or email:
[NACConcierge@
hotmail.com](mailto:NACConcierge@hotmail.com)

Meet, Greet and Eat (Continued)

Mellow Mushroom

This new face in the Vista brings gourmet pizza, calzones, and salads with an upscale twist.

Nacho Mamma's

The best margaritas in town can be found at the new place in Five Points, along with specially marinated meats and homemade salsas.

Yesterday's

Celebrating 25 years in Columbia, gather some friends and head down for some fabulous shrimp and grits.

Adluh Flour Mill

A Columbia Landmark Shines Bright in the Vista

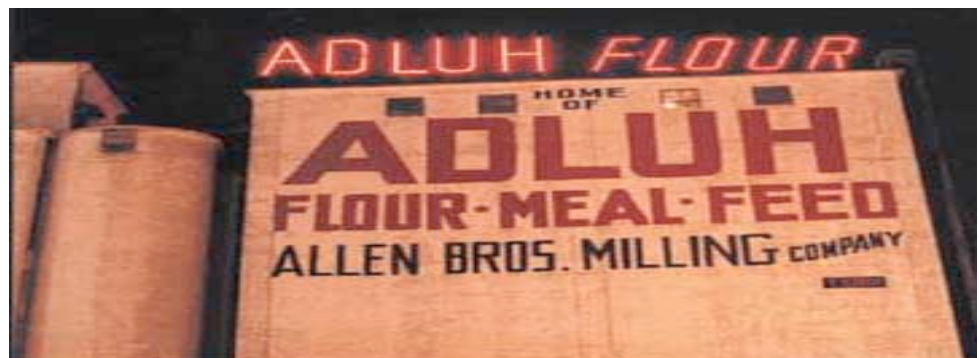
The Adluh Flour Mill stands in the heart of the Vista and began as a flour and cornmeal processing mill in 1900. J. R. Crooner established the mill to produce his self-rising flour and named his flour by reversing his daughter's name, Hulda, while standing in line at the patent office.

Crooner's business soon took off and began producing flour, cornmeal, biscuit mix, and South Carolina famous stone ground grits. After financial hardships in 1926, Crooner was forced to sell his mill to the

Allen Brothers, who still own it today.

Adluh Mill receives most of their high quality grain from South Carolina, and tests it multiple times a day to ensure Adluh quality. During the processing of the flour, it is estimated that one grain travels almost eight miles in the factory, being more refined and purified with each step.

For some of the best biscuits in town, stake a tour of the mill or stop by the warehouse for a bag of mix or some South Carolina stone ground grits!



Time To Heat Things Up With the Inferno

Columbia's Hockey Team Hits The Ice

The Columbia Inferno take to the ice this fall after last season's trip to the finals of the Patrick J. Kelly Cup. In only their second season, the Columbia Inferno had a record of 47-23-2, placing them first in the Southeast Division of the East Coast Hockey League. The ECHL is the largest hockey league in the nation, consisting of thirty-one teams across seventeen states.

The Inferno is affiliated with the Vancouver Canucks of the National Hockey League and also the Manitoba Moose of the American Hockey League.

The Inferno skate with fire under head coach Scott White at the Carolina Coliseum in downtown Columbia. See the Concierge in the

library to get your ticket today and watch the Inferno blaze across the ice!



Edward Hopper Comes To Columbia

Ashcan Painters on Display at the Columbia Museum of Art

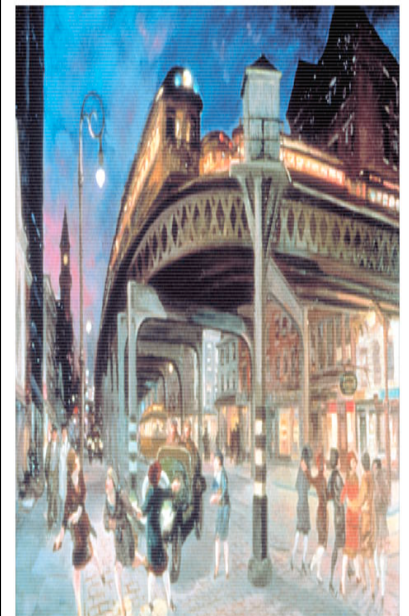
The gritty cityscape, people walking down the street, or a neon sign lighting up the night inspired many artists in the early twentieth century known as the Ashcan painters. This medium outlined a new mode of realism that artistically defined modern America with its wit and bold statements. Often criticized for exploration of subject matter viewed as low or controversial, this art explored diverse components that made the city boom and pulsate with life.

One of the most famous of the Ashcan painters is Edward Hopper. After training in New York City, Hopper moved to Paris in the midst of winter and

was forced to paint inside with views of staircases, alleys and buildings. Some of the most formidable painters of the Impressionist movement, such as Picasso, were ignored by Hopper.

In his return to the United States, Hopper was generally ignored by critics due to his concentration of Parisian subject matter. However, with *New York Corner* (1913), Hopper turned heads and began his career of urban scene etchings and showed the world what America looked like on the streets.

Visit the Museum of Art today to have a first hand look at Hopper's works.



*The
Advocate*

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Take a Taste of South Carolina

NAC Recipes

Ellen's Sweet Potato Casserole

Serves 6

3 Cups Mashed Sweet Potatoes

1/2 Stick Margarine or Butter

1 Cup White Sugar

3 Eggs Well Beaten

1/2 tsp. Vanilla

1/2 tsp. Cinnamon

Dash of Salt

For the topping

1/2 Cup Flour

1/2 Stick Margarine or Butter

1 Cup Brown Sugar

1 1/2 Cup Chopped Pecans

1/2 tsp. Nutmeg

Preheat oven to 350°

Mix all ingredients thoroughly.

Add a little more milk if desired, for added fluff.

Pour into a large greased casserole dish and add topping mixture.

Bake at 350° for 30-35 minutes or until the top is golden brown.

Great Happenings around the City

Columbia has a lot to offer this month, so don't miss out!

Vista Lights

Art galleries, auctions, and food make this time of year a perfect opportunity to take advantage of Columbia arts.

SC Philharmonic

Many wonderful performances will be held this month at the Koger Center.

Workshop Theatre

This local theatre will be performing *The Man Who Came To Dinner*.